

## Three Course Menu

You can choose a maximum of two different starters. The main course and dessert needs to be the same for the whole group unless there are specific requests.

### Starters

**Insalata di Mare** (seafood salad with octopus, calamari, prawns, mussels, celery and fennel)

**Calamari Fritti** (deep fried calamari served with garlic and herbs mayonnaise)

**Parmigiana di Melanzane** (baked eggplant parmigiana with tomato sauce, mozzarella and parmesan)

**Fiori di Zucca Ripieni** (zucchini flowers stuffed with ricotta cheese served with basil sauce) V

**Polipetti alla Luciana** (baby octopus in a rich cherry tomato sauce and black olives)

**Gamberi in Padella** (king prawns in white wine, garlic, parsley and chilli)

**Timballo di Patate** (potato timbale with cooked ham, salame and smoked cheese)

**Involtini di Zucchine** (fried zucchini rolls with smoked provola cheese and pancetta)

**Insalata Caprese** (buffalo mozzarella, fresh tomato and basil) V

**Carpaccio di Manzo** (beef carpaccio served with rocket sun blushed tomato parmesan shavings and balsamic reduction)

### Main Courses

**Paccheri ai Frutti di Mare** (paccheri pasta with clams, calamari, prawns, mussels and fresh tomato sauce)

**Linguine alle Vongole** (linguine pasta with fresh local clams)

**Spaghetti alla Nerano** (spaghetti with zucchini and provolone del monaco cheese) V

**Gnocchi alla Sorrentina** (potato dumpling with fresh tomato sauce, mozzarella, parmesan and basil) V

**Rigatoni al Ragù Napoletano** (rigatoni pasta with a rich tomato sauce, pulled beef and fresh ricotta cheese)

**Polpette al Sugo** (meatballs in a rich tomato sauce)

**Frittura di Gamberi e Calamari** (deep fried calamari and prawns)

**Peperone Imbottito** (baked pepper stuffed with black olives, capers and bread croutons) V

**Pollo alla Cacciatora** (chicken with tomato sauce, chilli, rosemary and garlic served with roasted potatoes)

**Maiale alle Erbe** (pork fillet cooked in mixed herbs served with roasted potatoes)

**Spigola al Limone** (sea bass fillet cooked in a butter lemon sauce served with crushed potatoes and seasonal vegetables)

### Desserts

**Torta Ricotta e Pera** (ricotta and pear cake)

**Tiramisù Classico** (classic tiramisu)

**Tiramisù al Limoncello** (tiramisù with limoncello and strawberries)

**Panna Cotta Caramello e Cioccolato** (panna cotta with caramel and chocolate)

**Sbriciolata Crema & Amarena** (custard cream and and black cherry crumble)